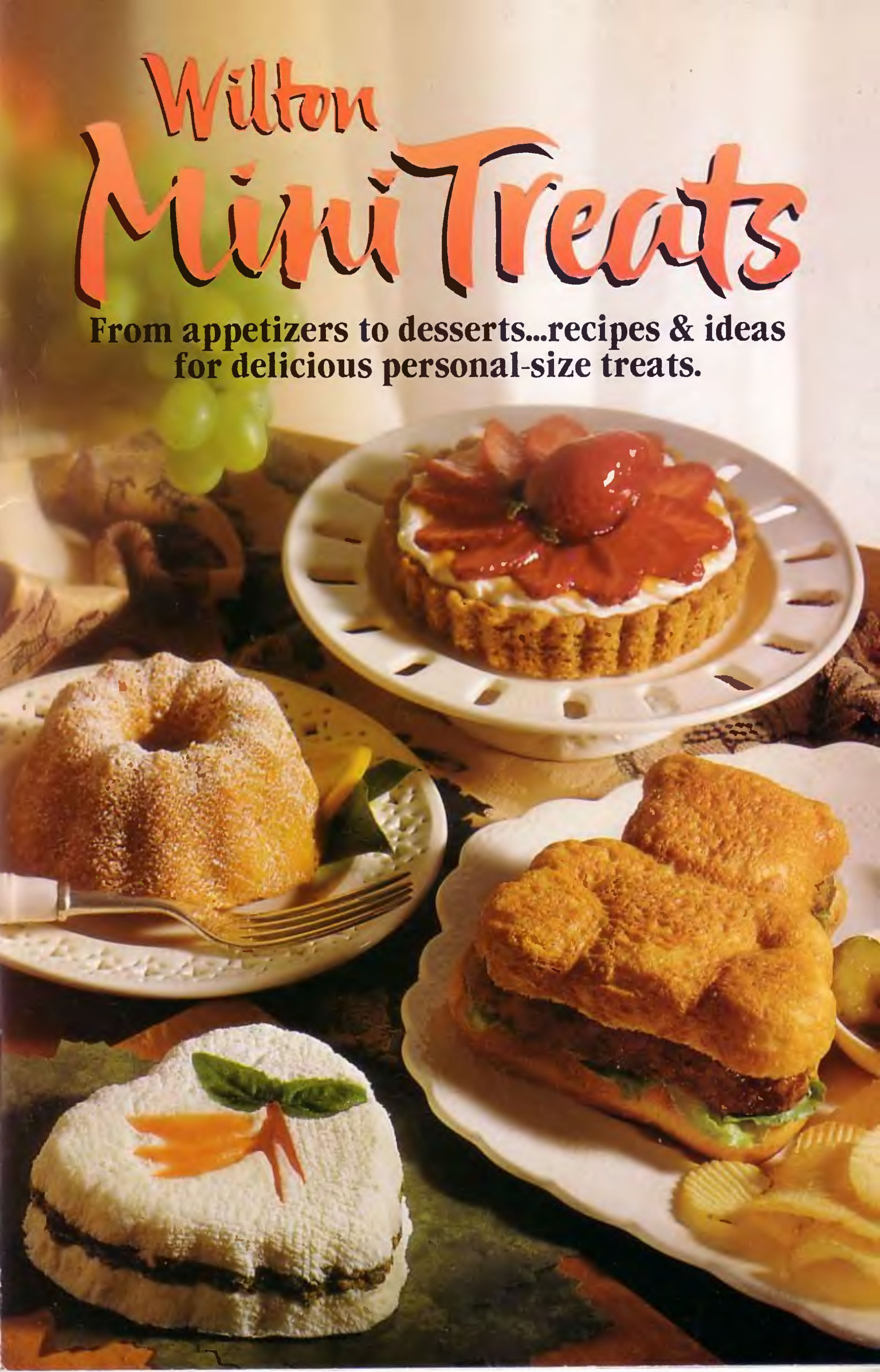
Wilton Mini Treats

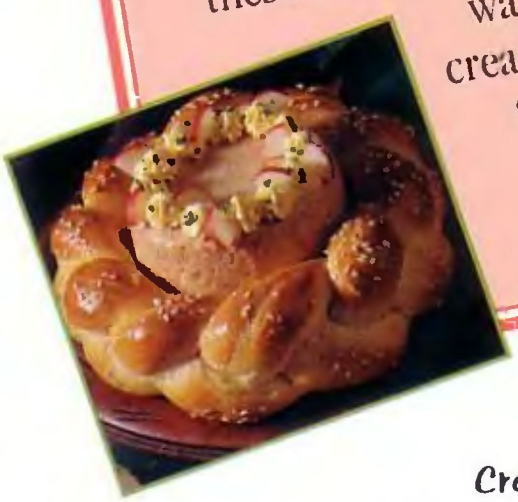
From appetizers to desserts...recipes & ideas for delicious personal-size treats.



Remember how thrilled you used to be when presented with your own special cupcake? There's something about a personal-sized goodie that's always a thrill--even when you're all grown up.

In Mini Treats ,we show you how to create sensational foods in fun and festive individual shapes. These personal-sized appetizers, breads, entrees and desserts are perfect for entertaining, for baby and bridal showers and of course, for kids' birthdays.

Best of all, we'll show you just how easy these treats are to make. You won't have to wait for a special occasion to create treats that say "I love you" to those you care for most.



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Wilton Mini Treats

Appetizers 6

From a savory cheese torte to a festive molded crab salad...from attractive green chili tarts to a simple yet sophisticated pâté...these personal size treats are easy to create and even better to eat.

Breads 14

What could be more inviting than the aroma of freshly baked bread? Fresh breads baked in appealingly cute individual shapes. Personal-sized treats like tasty cheddar scones or elegant individual loaves of lemon carrot tea bread are perfect for entertaining and easy enough to serve everyday.

Entrees 20

Tempt even the most finicky of eaters when you pack good-for-you foods into adorable mini shapes. Serve hearty burgers on a bear-shaped bun or crazy calzones (turnovers stuffed with pizza sauce and cheese). Included as well are ideas for adult tastes like individual taco salads and tempting chili cheese egg muffins.

Desserts 32

Who loves desserts more than kids? Grown-ups, of course. And when you bake and mold desserts into mini packages, it's time for celebration. Among the selections: a personal-sized chocolate mousse cake and a lemony cheesecake. Finally, for your child's most memorable birthday: a beguiling circus train, strung together with mini locomotive and animal shapes.

Which pan to use?

Most of the recipes in Mini Treats are baked or molded in one particular pan or shape. However, there are all kinds of possibilities. To give you some ideas, we've suggested a few additional shapes and sizes pictured at the bottom of many of the recipes. But don't stop there. Substitute a Shortcake for a Shell or a Fancy Heart with a Teddy Bear.

The shapes and pans* you choose will make your mini treats just a little more special.

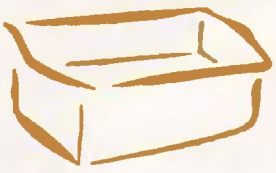
Tips

- For cakes and breads, grease and flour or spray pans with vegetable pan spray. Fill pans 1/2 to 2/3 full with batter.
- For chiffon and angel food cakes, don't grease pans. For angel food cakes fill pans 3/4 full with batter.
- For rice or pasta molds, pack into pans, unmold immediately.
- Creating fruit tarts or quiche? Use 2-Pc. Tart Mold pans. For pastry crusts, just lay rolled out pastry across the top of the pan. Then cut pastry by rolling edge to edge with rolling pin. Press cut pastry into the pan.
- For dessert mousses or savory cheese molds be sure that the molded ingredients are very well chilled before unmolding.
- Can't recall the capacity of the pans you have on hand? Fill pans with water and pour into a large measuring cup.
- Before baking unfilled crusts to be used with fruit fillings, prick bottom crust with fork.

Pans

Singles! or Mini Angel Food

Singles! or Mini Fancy Heart



Singles! or Mini Loaf

Singles! or Petite Fancy Ring

Singles! Pie

Singles! or Mini Shell

Singles! or Mini Shortcake

Singles! or Mini Teddy Bear

Singles! 2-Pc. Tart

Singles! 3" Round

Singles! Viennese Swirl

Singles! 4". Ring

Mini Ball

Mini Dinosaur

Mini Locomotive

Mini Star

* Some shapes are available only in Wilton Singles! ™ (single cavity pans); some in only Wilton Minis (multiple cavity pans) and some shapes are available in both. Since the pan capacities will vary, you may need to adjust portion size.

Feta Cheese & Vegetable Pâté

Wilton Singles! 4" Ring Pans

1 1/2 cups leek (white and light green only) halved, rinsed and sliced
2 envelopes unflavored gelatin
1/2 cup cold water
10 ounces feta cheese
2 packages (8 oz. each) cream cheese, cubed
1/4 cup milk
1 tablespoon snipped fresh dill or parsley
1 can (8 1/4 oz.) sliced beets, well drained
1/4 teaspoon dry mustard
1/8 teaspoon ground cloves, optional
8 cups mixed baby salad greens

Spray each pan cavity lightly with vegetable pan spray. Steam leeks with a little water in a covered saucepan over medium low heat until tender, about 5 minutes. Remove cover and continue cooking until remaining water is evaporated. Set aside. Sprinkle gelatin over cold water in glass measuring cup; let stand to soften. Heat in microwave about 1 minute on high to dissolve.

Crumble feta cheese into food processor; pulse to make fine crumbs. Add cream cheese and milk; process until smooth. Remove to bowl. In same food processor, puree leeks and parsley with half of the gelatin mixture until fairly smooth. Add half of cheese mixture and pulse until blended. Fill pans half full. In same food processor, pulse beets, dry mustard, cloves and remaining gelatin mixture until fairly smooth. Add remaining cheese mixture and process again until blended. Pour carefully over first layer to top of pan. Chill several hours or overnight until set. To serve, unmold onto salad greens. Serve with Greek olive breads, page 8. Makes 6 molds.

Try these other shapes.

Fancy Heart *Loaf*

Greek Olive Bread

Wilton Singles! Loaf Pans

1 package (16 oz.) hot roll mix
1 teaspoon dried oregano
1/4 teaspoon garlic powder
1/8 teaspoon nutmeg
4 ounces Greek olives, seeded and coarsely chopped
1 cup hot water (120°F to 130°F)
2 tablespoons olive oil
1 egg

Preheat oven to 375°F. Spray pans with vegetable pan spray. In large bowl, combine hot roll mix, yeast packet, oregano, garlic powder, nutmeg and olives; mix well. Stir in hot water, oil and egg until dough sticks together in a ball. Turn dough onto a lightly floured surface. With floured hands, shape dough into a large ball. Knead dough for 5 minutes until smooth. Cover with a large bowl and let rest for 5 minutes. Divide dough into 6 equal parts. Shape gently into small loaves and place in each prepared pan. Cover with a clean cloth and let rise in warm place until doubled in bulk. Remove cloth. Make three crosswise slashes on top of each loaf. Bake for 15 to 20 minutes or until golden brown. Remove from pan and cool on wire racks. Brush tops of loaves lightly with olive oil if desired. Makes 6 mini loaves.

Try this shape.

Fancy Ring

Molded Crab Salad

Wilton Singles! Shell Pans

1 envelope unflavored gelatin
1/2 cup cold water
1/2 pound (1 1/2 cups) prepared shrimp or crab salad
1 green onion, including tops, chopped
1/4 cup finely chopped celery
2 teaspoons fresh lemon juice
2 teaspoons snipped fresh dill or 3/4 teaspoon dried dill
1/2 teaspoon minced onion flakes
1/2 teaspoon salt
Pepper to taste
1/2 cup whipping cream, whipped

Spray pans lightly with vegetable pan spray. Soften gelatin in cold water. Heat one minute until dissolved; cool slightly. Combine crab salad, green onion, celery, lemon juice, dill, onion flakes, salt and pepper. Stir in gelatin mixture, then whipped cream. Divide evenly into pans. Chill until set. Unmold and serve with crackers as a spread or salad. Makes 2 molds.

Try these other shapes.

Shortcake

Fancy Heart

Festive Cheese Spread

Wilton Singles! Shortcake Pan

8–10 ounce pre-prepared (purchased) cheese ball with almonds

Cut cheese ball in half. Place each half in a plastic sandwich size bag. Allow to soften slightly. Leaving mixture in bag, press into Shortcake pan, nut-coated side down. Remove from pan. Close bag and refrigerate 2 to 3 hours or until cheese is firm. Remove from refrigerator and serve at room temperature.
Makes 2 molded cheese spreads.

Try these other shapes.

Teddy Bear

Fancy Heart

Blue Cheese Spread

Wilton Singles! Viennese Swirl Pan

1 envelope unflavored gelatin
2/3 cup cold water
1 (8 oz.) package cream cheese, softened
6 oz. blue cheese
1 cup sour cream
1 tablespoon white wine Worcestershire sauce
1 tablespoon grated onion

Soften gelatin in water in glass measuring cup. Let stand to soften. Heat in microwave about 1 minute on high to dissolve. In food processor or mixer, combine cream cheese and blue cheese until smooth. Add sour cream, Worcestershire sauce and onion; beat until blended. With machine running, mix in gelatin mixture. Spray pans with vegetable pan spray. Pour in cheese mixture. Chill several hours until set. Unmold. Serve with crackers or fruit slices.
Makes 4 molds.

Try these other shapes.

Shell

4" Ring

Liver & Onion Pâté

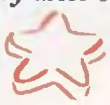
(Pictured on page 10)

Wilton Singles! Loaf Pans

1 envelope unflavored gelatin
3 tablespoons water
1 can (5 oz.) evaporated milk
1 envelope (1 oz.) dry onion soup mix
1 package (8 oz.) Braunschweiger (liverwurst)
1 package (8 oz.) cream cheese or Neufchâtel cheese, cut up
2 tablespoons fresh lemon juice
1 tablespoon prepared horseradish

Spray pans with vegetable pan spray. In glass measuring cup, soften gelatin in water. Heat in microwave on high for 20-30 seconds to dissolve. In processor, combine evaporated milk and onion soup mix; pulse until onion pieces are fairly fine. Add remaining ingredients. Pulse until mixture is blended. Add gelatin and pulse to combine. Pour into pans. Refrigerate until set. Unmold; garnish with piped cream cheese. Serve with crackers and crudites.
Makes 3 single loaves.

Try these other shapes.



Star

4" Ring

Bread Braid Wreath

Wilton Singles! 3" Round Pans

1 (1 lb.) package hot roll mix
1 egg beated with 1 tablespoon milk
1 tablespoon sesame or poppy seeds
1 recipe liver & onion pâté prepared in 3" Round Pan, see above.

Prepare hot roll mix according to package directions, up to shaping. Spray baking sheet and outside of 3" Round Pans with vegetable pan spray; invert pan on sheet. For each braid, shape three pieces of dough, 1 1/2 ounces each, into a rope 15" long. Braid and wrap around pan; pinch edges to seal. Brush with egg mixture. Sprinkle with sesame or poppy seeds. Cover lightly and let rise 15 minutes. Bake in preheated 350°F oven 20 minutes until golden brown. Slide onto cooling rack. When cool, remove pan. Unmold pâté in center to serve.
Makes 3 wreaths.

Savory Cheese Torte

Wilton Singles! Fancy Heart Pans

Wilton Ball Pans

Wilton Singles! Loaf Pans

1 (8 oz.) pkg. cream cheese, softened
1/2 pound butter, softened
1/4 cup prepared pesto or
1/4 cup oil-packed sun-dried tomatoes, minced and drained

Beat cream cheese and butter until smoothly blended. Cut a double thickness of dampened cheesecloth to fit pans plus 2" overhang. Or, substitute plastic wrap. Fill dampened cheesecloth or plastic wrap-lined pans 1/2 full. Top each with 2 tablespoons prepared pesto or 2 tablespoons of the tomatoes. Dollop remaining cheese mixture over filling, spreading lightly to edges. Fold over cheesecloth or plastic wrap; press lightly to compact. Chill 1 hour or overnight. Unmold gently pulling off cheesecloth and serve.
Makes 2 hearts.

Quick Bubble Loaves

Wilton Singles! 2 Pc. Angel Food Pans

3 tablespoons Parisian-style flavored instant coffee
3 tablespoons finely chopped walnuts
1 can (11 oz.) refrigerated soft breadsticks
4 tablespoons butter, melted

Preheat oven to 350°F. Spray pans* with vegetable pan spray. Combine instant coffee and walnuts in plastic bowl with tight-fitting lid. Unroll dough; do not separate. Brush both sides with melted butter. Cut in sixths crosswise to make 48 pieces. Toss 6 pieces at a time in covered bowl. Place in pan. Repeat with remaining dough. Drizzle with remaining butter. Sprinkle any remaining dry mixture over top. Bake until golden brown and firm to the touch, 10–15 minutes. Let stand 5 minutes; unmold. Serve warm.

Make 6-8-loaves.

Try these other shapes

Fancy Ring

Loaf

*Place on cookie sheet to prevent dripping in oven.

Cranberry Wheat–Nut Bread

Wilton Singles! Loaf Pans

2 cups cranberries
1 cup light brown sugar
1 cup flour
1 cup whole wheat flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup finely chopped walnuts
1/2 cup butter, melted and cooled
2/3 cup sour cream
2 eggs

Preheat oven to 350°F. Spray pans with vegetable oil cooking spray. In food processor or blender, combine cranberries and sugar. Pulse to chop. Pour into bowl. Stir in flours, baking soda, salt and walnuts. Beat together butter, sour cream and eggs. Pour into dry ingredients, mixing with fork just until moistened. Fill pans 2/3 full. Bake 20–22 minutes until toothpick inserted in center comes out clean. Let stand five minutes. Remove from pans to cool.
Makes 8 loaves.

Cheddar Scones

Wilton Mini Star Pans

2 cups flour
4 ounces (1 cup) shredded cheddar cheese
2 tablespoons sugar
1 tablespoon baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
2/3 cup milk
1/4 cup vegetable oil
1 egg

Preheat oven to 425°F. Spray pans with vegetable pan spray. Combine flour, cheese, sugar, baking powder, baking soda and salt. In separate bowl, whisk together milk, oil and egg. Add to flour mixture; stir with fork until dough clings together. Spoon into pans, spreading to edges with fork. Bake 10–15 minutes until light golden brown on top.

Makes 6–8 stars.

Try these other shapes.

Fancy Heart *Shell*

Lemon-Carrot Tea Bread

Wilton Singles! Fancy Ring Pans

6 tablespoons butter, softened
3/4 cup sugar
1 egg + 1 egg white
1 cup + 2 tablespoons flour
1 teaspoon baking powder
1/4 teaspoon baking soda
1/8 teaspoon salt
1/4 cup milk
2 teaspoons grated lemon rind
2 teaspoons fresh lemon juice
1/2 cup grated carrots
1/3 cup finely chopped walnuts

Preheat oven to 350°F. Spray pans with vegetable pan spray. In small bowl or mixer, cream butter and sugar until light and fluffy. Add egg and egg white; mix. Combine flour, baking powder, baking soda and salt. Separately combine milk, lemon rind and lemon juice. Add to creamed mixture alternately with dry ingredients. Mix only until ingredients are moistened. By hand, stir in carrots and walnuts. Fill pans half full. Bake 20–22 minutes. Cool 5 minutes. Using small pointed knife or spatula, remove from pans. Dust lightly with confectioners sugar before serving.
Makes 4 breads.

Try these other shapes.

Loaf *3" Round*

Banana Nut Bread

Wilton Singles! Fancy Ring Pans

Wilton Mini Dinosaur Pan

1 (14 oz.) package banana quick bread mix
1 cup milk
1/3 cup oil
1 egg

Preheat oven to 350°F. Spray pans with vegetable pan spray. Combine quick bread mix, milk, oil and egg until blended, as for muffins. Or, substitute carrot bread mix. Fill prepared Dinosaur or Fancy Ring Pans 1/2 to 2/3 full. Bake for 15-20 minutes until toothpick inserted in center comes out clean. Let cool 5 minutes. Remove from pans by easing away from edge with tip of spatula. Cool. Decorate dinosaurs with green icing and yellow candy. Make a jungle park by arranging dinosaurs and volcano on tray filled with brown sugar. Make volcanoes with red icing lava and paper flames. Garnish with candy rocks and mint leaf bushes. Makes 6 dinosaurs or rings.

Try these other shapes.

Teddy Bear

Fancy Heart

Creamy Butter & Jelly

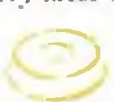
(Pictured on Page 16)

Wilton Singles! Shortcake Pan

1 (3 oz.) package cream cheese, softened
3 tablespoons butter, softened
2 tablespoons jelly or marmalade

Spray pan with vegetable pan spray. In food processor or mixer, beat cream cheese and butter until blended. Spread mixture in pan. Freeze 30 minutes. With thin spatula dipped in hot water, ease down one edge until mold pops out. Place on serving dish. Let stand at room temperature about 15 minutes before serving. Spoon jelly in center and serve.
Makes 1 mold.

Try these other shapes.



4" Ring

Shell

Bear Burgers

Wilton Singles! Teddy Bear Pans

1 (16 oz.) package hot roll mix
1 1/4 pound ground beef
1 egg, beaten
1/2 cup dry bread crumbs
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
1/2 teaspoon salt
1/4 teaspoon pepper
1/2 (10 1/2 oz.) can condensed vegetable soup
Mustard
Pickle slices

Prepare hot roll mix according to package directions, up to shaping rolls. Divide dough into equal pieces. Spray pans with vegetable pan spray. Form dough into flat pieces and press into pan, easing up sides slightly. Cover and let rise in warm place until doubled in bulk, 20–30 minutes. Bake in a preheated 375°F oven for 15–20 minutes or until browned. Remove to cooling rack. When cool, cut horizontally in half.

For filling, combine ground beef, egg, bread crumbs, garlic powder, onion powder, salt, pepper and canned soup. Spray pans with vegetable pan spray. Fill pans 2/3 full, spreading to edges with fork. Bake at 350°F for 12–15 minutes. Run tip of spatula around edges of pan; unmold. Serve burgers on buns with mustard and sliced pickles. Makes 6 servings.

Try these other shapes

Mini Locomotive

Fancy Heart

Individual Taco Salads

(Pictured on page 20)

Wilton Singles! Pie Pans

6 (6") flour tortillas
1 pound ground beef
1/2 medium onion, chopped
1 package taco seasoning mix
1 (15 oz.) can tomato sauce

Garnish:
Shredded lettuce
Chopped tomatoes
Chopped avocado
Sour cream
Cilantro (Chinese parsley)

In a large skillet, break up ground beef with fork, brown, pour off fat. Add onion and sauté 3–4 minutes, add taco mix and tomato sauce. Simmer 10–15 minutes or until thick. For shells: preheat oven to 400°F. Sprinkle 2 paper towels with water. Place tortillas between towels. Soften 6 tortillas 1–2 minutes on high in microwave. Place inside 1 pie pan. Place another pie pan over shell, press lightly. Repeat with remaining shells. Bake 7–8 minutes or until crisp. Remove and cool. Fill with taco salad and garnish.
Makes 6 taco salads.

Chili Cheese Egg Muffins

(Pictured on page 20)

Wilton Mini Locomotive Pans

3 cups flour

1 tablespoon baking powder

1/2 teaspoon dried basil

1/2 teaspoon salt

2 tablespoons oil-packed sun-dried tomatoes, drained and chopped

2 green onions, including tops, finely chopped

1/2 cup (2 oz.) shredded or finely chopped pepper Jack cheese

1 1/2 cups milk

3 tablespoons oil from sun-dried tomatoes

1 egg, beaten

1 teaspoon butter

Heat oven to 350°F. Spray pan with vegetable oil cooking spray. Combine flour, baking powder, basil and salt; stir in tomatoes, green onion and cheese. Combine milk, oil and egg. Add to dry ingredients, stirring just until combined. Fill pans half full. Bake 20–25 minutes, until toothpick inserted in center comes out clean. Let stand a few minutes before removing from pan. Cool, cover and let stand overnight; split horizontally. For each egg sandwich, beat 1 egg with 1 teaspoon water, salt and pepper to taste. Heat butter in skillet. Pour in egg mixture, tilting pan to make an even layer. Cook just until set. Loosen edges and fold in quarters. Place between split muffin halves.

Makes 6 muffins.

Try these other shapes.

Fancy Heart

Teddy Bear

Shrimp Quiche

Wilton Singles! 2 Pc. Tart Pans

1 (15 oz.) refrigerated pie crusts
2 teaspoons butter
1/2 pound medium shrimp, peeled and deveined (40–50 count)
2 tablespoons minced green onion, including tops
1/2 teaspoon seafood seasoning
3 eggs
1/2 cup half-and-half cream
1/4 teaspoon salt
1 cup (4 oz.) shredded Swiss cheese
1/3 cup chopped tomato (peeled and seeded)

Preheat oven to 350°F. Lightly spray pans. Roll out pie crust 1/4" thick. Cut four 5 3/4" circles. Place in pans. Do not prick crust. Bake 10–12 minutes. Melt butter in skillet. Cook shrimp, green onion and seafood seasoning until shrimp are pink, about 2–3 minutes. In separate bowl, whisk eggs with cream and salt. Place pans on cookie sheet. In each tart, layer cheese, shrimp and tomato; pour egg mix to within 1/4" from top. Bake 15–20 minutes or until lightly browned and bubbly. Cool 5 minutes on rack. Remove tart rings. Serve hot or at room temperature.
Makes 4 quiches.

Try this other shapes

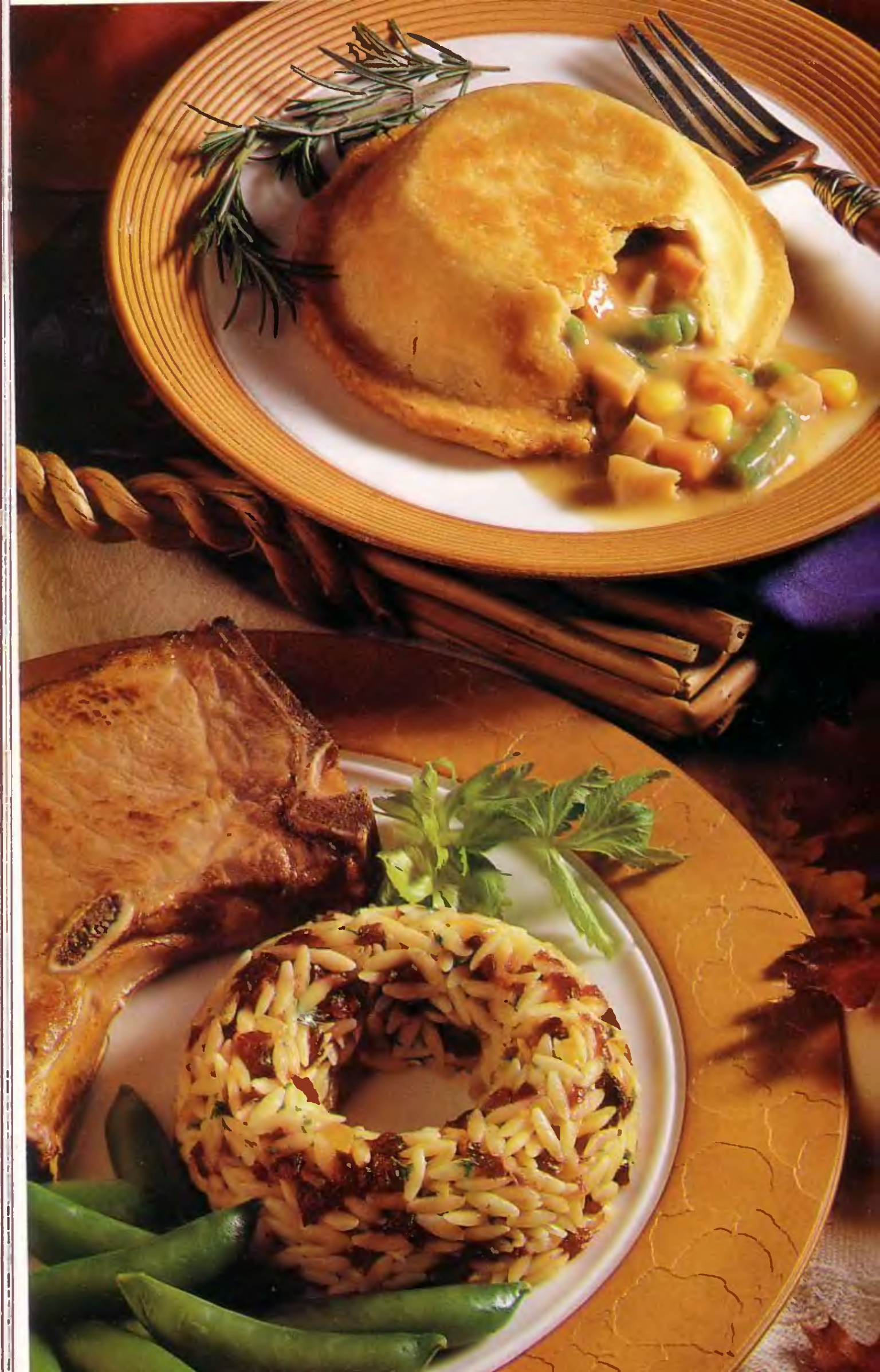
Pie

Green Chili Tarts

Wilton Singles! 2 Pc. Tart Pans

1 (15 oz.) package refrigerated pie crusts
2 tablespoons cornmeal
2 (4 oz.) cans chopped green chilies, drained
1/3 cup milk
2 eggs
1/8 teaspoon salt
1 cup + 2 tablespoons shredded mixed colby and Monterey Jack cheeses
1/2 cup medium salsa
Fresh cilantro (Chinese parsley) or parsley sprigs

Spray pans with vegetable pan spray. Preheat oven to 400°F. Sprinkle both sides of each pie crust with cornmeal. Roll out to increase circle slightly. Cut out three 5 3/4" circles from each piece. Ease into pans. Press against sides; trim top edge. Prick bottom and sides. Place on baking sheet; bake 10 minutes. Combine chilies, milk, eggs and salt. Sprinkle 3 tablespoons cheese mixture in each pan. Spoon 1/4 cup chili mixture on top. Bake 15 minutes. Cool. Remove from pans. Serve at room temperature with salsa and cilantro.
Makes 6 quiches.



Turkey Pot Pies

Wilton Singles! Pie Pans

1 cup chicken broth
2 tablespoons flour
1 tablespoon sherry, optional
1 1/2 cups (7 oz.) frozen mixed vegetables
1 1/2 cups (7 oz.) chopped cooked turkey
1/4 teaspoon seasoned salt
1/4 teaspoon garlic powder
Pepper to taste
1 package (15 oz.) refrigerated pie crusts

Preheat oven to 425°F. Shake chicken broth, flour and sherry together in a covered jar until blended. Pour into small saucepan; add frozen vegetables. Cook and stir over medium high heat until mixture comes to a rapid boil. Remove from heat; stir in turkey. Add salt, garlic powder and pepper. On floured board, roll out 1 round of pie crust dough to make a 14" circle. Cut out two 7" circles opposite each other and two 5" circles opposite each other. Ease a large circle into each pie pan. Spoon in 2/3 cup filling. Dampen edges of dough; place small circle on top. Roll edge to center. Press fork around edge to seal. Cut 3 or 4 slits in top crust to allow steam to escape. Place on baking sheet. Assemble another pie. Repeat procedure with remaining pie crust and filling. Bake 25 minutes until golden brown at edges. Remove from oven. Let stand a few minutes. Invert onto serving plates; remove pie pans. Makes 4 pot pies.

Dried Cherry Orzo Pilaf

Wilton Singles! Ring Pans

3/4 cup orzo (rice-shaped pasta)
1 tablespoon oil
1/3 cup chopped onion
1/3 cup dried cherries or cranberries, chopped
Pinch saffron or turmeric
2 tablespoons chopped parsley
3/4 teaspoon salt
1/4 teaspoon pepper

Spray pans with vegetable pan spray. Cook orzo in boiling salted water until tender, about 10 minutes. Drain. While orzo is cooking, heat oil in saucepan. Sauté onion, cherries and saffron until onion is soft; stir in orzo and parsley. Spoon into pans. Place plastic wrap on top; press down firmly. Remove plastic wrap and unmold onto plate. Serve with grilled or roasted meat or chicken. Makes 4 rings.

Try these other shapes.

Shell

Fancy Heart

Corned Beef Hash with Eggs

Wilton Singles! Viennese Swirl

Shortcake Pans

1 (15 oz.) can corned beef hash
1/3 cup medium salsa
1/4 cup bread crumbs
1/2 teaspoon garlic powder
1/2 teaspoon salt
Pepper to taste

Preheat oven to 350°F. Spray pans with vegetable pan spray. In mixing bowl, combine corned beef hash, salsa, bread crumbs, garlic powder, salt and pepper. Divide mixture among pans. Bake 20–25 minutes. Cool 3–5 minutes and unmold. If desired, hash can be made one day in advance and refrigerated. Bring to room temperature and heat in 350°F oven for 5 minutes. For Shortcake hashs, break egg into each shell and bake 12–15 minutes or until desired doneness. For Swirl Pans, serve with poached eggs.
Makes 4 servings.

Try these other shapes.

4" Ring

Fancy Heart

Crazy Calzones

Wilton Singles! Shell Pans

1/2 pound Italian sausage
2 tablespoons grated Parmesan cheese
2 tablespoons chopped parsley
1 pound loaf frozen bread dough, thawed
4 ounces sliced mozzarella cheese
1/4 cup pizza sauce or canned Italian-style chunky tomato sauce
1 egg, beaten with 1 tablespoon water

Spray pans with vegetable pan spray. Preheat oven to 350°F. Remove sausage from casing. Crumble and cook until no longer pink. Drain well and cool; toss with Parmesan cheese and parsley.
On lightly floured surface, roll bread dough to a 20" x 10" rectangle. Cut into 6 squares roughly 5" each. Cut each slice of mozzarella in half. Place one half slice in center of each calzone. Top with 2 tablespoons filling and 1/2 tablespoon pizza sauce. Brush edges with egg mixture. Gather over filling, pinching to seal. Place smooth side down in pans. Bake 20–25 minutes until golden brown. Remove from pans. Cool slightly before serving.
Makes 6 calzones.

Lemon Cheesecake

(Pictured on page 33)

Wilton Singles! 3" Round Pans

Crust:

4 (2" round) shortbread-type cookies, whole

Filling:

1 (8 oz.) package cream cheese, softened

1/4 cup sugar

1 teaspoon fresh lemon juice

1/2 teaspoon grated lemon rind

1 egg

Topping:

3 tablespoons sugar

1 1/2 teaspoons cornstarch

3 tablespoons water

3 tablespoons fresh lemon juice

1–2 drops yellow food coloring

Paper thin slices of lemon

Preheat oven to 350°F. Lightly spray pans with vegetable pan spray. Place 1 cookie in bottom of each pan. For filling: beat cream cheese and sugar until creamy. Add lemon juice, rind and egg; beat just until blended. Pour about 1/4 cup filling in each pan. Bake 12–15 minutes until center is almost set. Cool 5 minutes. Remove from pans and cool cookie side down. For topping: combine sugar and cornstarch in small saucepan. Stir in water, lemon juice and coloring. Cook and stir over medium heat until thickened and bubbly. Cool slightly. Spoon a little glaze over each cheesecake. Place a lemon slice on top of each. Spoon or brush remaining glaze over lemon.

Makes 4 cheesecakes.

Cream Cheese Mousse

(Pictured on page 32)

Wilton Singles! 4" Ring Pans

3/4 cup whipping cream
1 envelope unflavored gelatin
3 tablespoons cold water
2 (3 oz.) packages cream cheese, softened
1/2 cup granulated sugar
1/4 teaspoon vanilla
1/4 cup milk
1/4 teaspoon lemon juice

Spray pans with vegetable pan spray. The following mixture will set quickly after gelatin is added; be sure to assemble in the following order. Whip cream until soft peaks form. Set aside. Soften gelatin in cold water, heat in microwave on high 20–30 seconds until dissolved; cool. Beat cream cheese and sugar until light and fluffy. Add vanilla, milk and lemon juice, mix. Add gelatin, stir. Immediately fold in whipped cream. Pour into prepared pans. Refrigerate until firm, at least 3 hours or overnight. Serve garnished with chocolate curls or fresh fruit.
Makes 4 mousse.

Try these other shapes

Shell

Fancy Ring

Strawberry Cheese Tarts

(Pictured on page 33)

Wilton Singles! 2 Pc. Tart Pans

Shortbread:

1 cup butter

3/4 cup sugar

1 teaspoon vanilla

2 1/2 cups flour

1/4 cup chopped walnuts

Filling:

1 cup soft cream cheese (8 oz. container)

1 tablespoon orange-flavored liqueur or orange juice

2 pints small strawberries, stems removed

1/2 cup apricot preserves

In a medium mixing bowl cream butter, sugar and vanilla. Add flour and nuts, mix until dough is smooth. If dough is too crumbly add 1–2 tablespoons water. Chill dough one hour. Preheat oven to 300°F. Roll 1/4" thick or press into pans. Cut out 6 (5 3/4" rounds). Bake 20–25 minutes or until light golden brown and crisp.

Filling:

Combine cream cheese and orange liqueur or juice; spread about 2 tablespoons in bottom of each tart. Arrange whole berries on top, points up. Heat preserves in microwave or small saucepan until liquid. Spoon or brush on berries.

Makes 6 tarts.

Chocolate Mousse Cakes

(Pictured on page 32)

Wilton Singles! Shortcakes Pans

Cake:

3 ounces chopped bittersweet or semi-sweet chocolate

6 tablespoons unsalted butter, cut up

3/4 cup sugar

1/3 cup flour

3 eggs at room temperature

Mousse:

7 ounces chopped bittersweet or semi-sweet chocolate

1/2 cup (4 oz.) unsalted butter, cut up

1 tablespoon coffee or orange-flavored liqueur

1/2 cup whipping cream

Preheat oven to 350°F. Spray pans well with vegetable pan spray. For cake: in metal bowl set over saucepan of simmering water, melt chocolate and butter, stirring until smooth. Remove bowl from heat; stir in sugar and flour until well combined. Add eggs, one at a time, stirring well after each addition. Spoon into pans, filling until center is barely covered (about 1/8"). Bake for 10-12 minutes, until just set. Cool 3-4 minutes and unmold. For mousse: combine chocolate, butter and liqueur in small heavy saucepan. Stir over low heat until melted. Pour into bowl; cool to room temperature. With wire whisk, whip cream in chilled bowl until soft peaks form. Fold into chocolate mixture. Cover and chill until slightly firm so it can be piped. Pipe about 1/4 cup mixture into each cake indent or on plate along side. Sprinkle cakes with confectioners sugar. Garnish with chocolate-covered coffee beans or raspberries and mint sprigs, if desired. Makes 8 cakes.

Try these other shapes:

4" Ring *Star*

Valentine Candy Boxes

Wilton Singles! Fancy Heart Pans

1 package (14 oz.) Wilton Candy Melts® (white, light or dark cocoa)
** Brand Confectionery Coating*

Melt Candy Melts according to package directions. Beginning with 2–3 tablespoons melted candy, brush on bottom and up sides of clean, dry pan. Add additional candy as necessary to make a 1/8 to 1/4" side. Level top edge as much as possible. Refrigerate 30 minutes. Unmold onto clean dry cloth. Place purchased candies in 1 heart and top with another for lid.
Makes 3 boxes.

Try this other shape.

Shell

Top Banana Sundaes

Wilton Singles! Pie Pans

Wilton Mini Ball Pan

1 (14 oz.) bag Wilton Candy Melts (light or dark cocoa)*
1–3 flavors ice cream, totaling 3 cups
1 small banana, sliced
Sundae topping
1/2 tablespoon chopped nuts
** Brand Confectionery Coating*

Melt Candy Melts according to package directions. Divide among 6 clean and dry Pie Pans, about 1/4 cup each. With clean pastry brush, brush candy up onto sides of pan. Refrigerate 5 minutes; repeat to form shell with edges about 1/4" thick. Refrigerate 30 minutes. Unmold onto clean cloth. Meanwhile, soften ice cream 10–15 minutes. Line Ball Pan cavities with plastic wrap, allowing overhang for sealing. Spoon ice cream into pans, pressing down with overhang to make a smooth ball. Freeze until firm. To serve, place a sliced banana in a chocolate bowl. Top with an unwrapped ice cream ball, sundae topping and nuts.
Makes 6 sundaes.

Strawberry Mousse

Wilton Singles!
Fancy Shell Pans

1 (6 oz.) package strawberry gelatin
2 cups boiling water
1 (10 oz.) package frozen sliced strawberries with sugar
1 cup heavy whipping cream

Spray pans with vegetable pan spray. Dissolve gelatin in boiling water. Place frozen strawberries in food processor; chop. Strain out seeds. Stir strained strawberries into dissolved gelatin. Allow to thicken slightly, about 1 1/2 hours. Whip cream and fold into strawberry mixture. Be sure to stir until smooth and mixed well. Chill until set. Unmold.
Makes 6 shells.

Try these other shapes

Fancy Heart

Teddy Bear

Chocolate Angel Food Cake

Wilton Singles!
2 Pc. Angel Food Pans

6 egg whites
3/4 teaspoon cream of tartar
1/8 teaspoon salt
3/4 cup granulated sugar
3/4 teaspoon vanilla extract
1/4 teaspoon almond extract
1/2 cup cake flour
3 tablespoons cocoa
2 ounces unsweetened baking chocolate, grated

Preheat oven to 350°F. In a large mixing bowl, beat egg whites, cream of tartar and salt at high speed until foamy. Add sugar a little at a time; continue beating until whites are glossy and stiff. Beat in vanilla and almond extract. Sprinkle flour over egg whites and gently fold until flour disappears. Place approximately 2 tablespoons batter in each pan. Sprinkle with cocoa and chocolate. Add another 2 tablespoons batter and sprinkle with cocoa and chocolate. Top with 2 tablespoons batter. Batter should come approximately 1/4" from top of pan. Repeat in remaining pans. Bake 20–25 minutes until golden brown and top springs back when touched. Turn upside down; rest on small bottle or edge of can. Cool at least 2 hours. Run thin knife around edge and remove. Serve with sweetened puréed raspberries.

Makes 4 cakes.

Iced Lebkuchen

Wilton Mini Star Pan

1/3 cup (3 oz.) almond paste
1/2 cup honey
1/4 cup sugar
1 egg + 1 egg yolk
1 3/4 cups flour
1/2 teaspoon each: cinnamon, ginger, crushed aniseseed
1/4 teaspoon each: baking soda, salt
Confectioners sugar glaze:
3 cups confectioners sugar
6 tablespoons half-half cream

Preheat oven to 325° F. Spray pan with vegetable pan spray. Beat together almond paste, honey, sugar and eggs. Combine flour, spices, baking soda and salt; stir into egg mixture to make stiff dough (dough will be sticky). Press about 1/4 cup dough into each pan, using plastic wrap over fingers to prevent sticking. Bake 12-15 minutes. Let stand 5 minutes. Remove from pans. Cool.

Whisk sugar and cream together. Pour half the icing over cookies on a wire rack placed over waxed paper. Let stand 1 minute, pour remaining icing over cookies. Best if stored 1-2 days in closed container before eating.
Makes 6 stars.

Try these other shapes.

Fancy Heart

Teddy Bear

Caramel Custard

Wilton Singles! 3" Round Pans

2/3 cups sugar, divided
3 eggs, room temperature
1 1/2 cups whole milk
1 teaspoon vanilla

Spray pans with vegetable pan spray. In heavy medium skillet cook 1/3 cup sugar over medium-high heat until sugar begins to melt around edges. Shake skillet occasionally but do not stir. Reduce heat to low and cook until sugar is golden brown caramel, stirring frequently. Pour into pans and let set while preparing custard. In a medium bowl, whisk eggs until light. Add sugar and whisk until combined. Slowly add milk, whisking gently. Add vanilla. Pour mixture over caramel. Place pans in a 13" x 9" pan on middle rack in preheated 325°F oven. Add 1" boiling water. Bake 20–25 minutes until point of knife inserted in center comes out clean. Carefully remove pan from oven. Using a wide pancake turner, lift each baking cup out of water and transfer to cooling rack. Cool, cover and refrigerate several hours or serve at room temperature. Run thin knife around edge of custard. Tilt slightly to free from sides and invert on plate.
Makes 4 servings.

Try this shape.

4" Ring

Crazy Quilt Cookies

Wilton Singles!
Teddy Bear Pans

1 cup butter
1/2 cup sugar
2 eggs
1 teaspoon vanilla
2 1/4 cups flour
1 teaspoon baking powder
1 square unsweetened chocolate, melted

Heat oven to 350°F. Spray pans with vegetable pan spray. Beat butter and sugar until creamy. Beat in eggs. Add vanilla; blend in flour and baking powder to make a stiff dough. Divide dough in half, blend melted and cooled chocolate into one half of dough. Press dough into pans, allowing 4 tablespoons total dough per pan. Use fingers to press dough colors together. Bake 12 to 15 minutes. Cool 5 minutes, unmold and cool on rack completely.
Makes 6 bears.

Try these other shapes.

Mini Dinosaur

Mini Locomotive

Tricks 'N Treats

Wilton Mini Star Pans

2 tablespoons butter or margarine
20 regular-size marshmallows or 3 cups miniature marshmallows
3 cups fruity sweetened corn puffs or crisp rice cereal
6 additional regular-size marshmallows or 1/2 package mini-size semi-sweet chocolate candies

Spray pans with vegetable pan spray. Melt butter and marshmallows in saucepan, stirring constantly. Combine with cereal in a greased bowl until evenly coated. With greased hands, press into pans, making an indentation in center. Place 1-2 marshmallows or candies inside; cover with additional mixture to seal. When set, remove from pans.
Makes 6 stars.

DAVID
JENNY

Circus Train

Wilton Mini Locomotive Pan

Wilton Singles! or Mini Loaf Pans

Jungle Animal Icing Decorations
Wilton Red, Yellow Icing Colors
Small Derby Clowns Set
1 package cake mix
licorice strips
licorice whips
candy-coated chocolates
white buttercream icing

Preheat oven to 350°F. Spray pans with vegetable pan spray. Prepare cake mix according to package directions. Fill pans half full (about 1/2 cup batter each). Bake 12–15 minutes until center springs back when touched with fingertip. Cool 5 minutes. Remove from pans; cool completely. Ice loaf cake white; press in jungle icing decorations on top. Cover with licorice whips and candies. Add star tip #16 yellow wheels. Add tip #16 white star bottom border. Ice locomotive side white; decorate with #16 red stars, white zigzags and yellow wheels. Add candies, clown head and #16 white star bottom border. Place on foil-covered board. Makes 10-12 cakes.

Here's the great Wilton Singles! and mini pan lineup

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Singles! or Mini Shell	Molded Crabsalad pg. 8 Crazy Calzones pg. 30 Strawberry Mousse pg. 40
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Singles! or Mini Teddy Bear	Bear Burgers pg. 21 Crazy Quilt Cookies pg. 44

...plus the pages you'll find pans used in the book:

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